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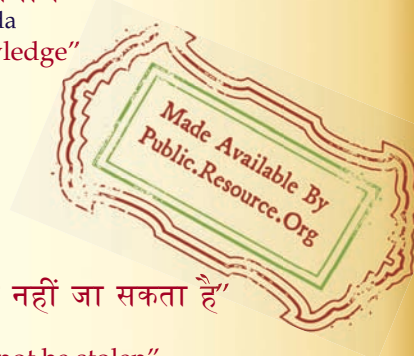
IS 10973 (1984): Code for hygienic conditions for food hawkers [FAD 15: Food Hygiene, Safety Management and Other Systems]



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Bhartrhari—Nitiśatakam

“Knowledge is such a treasure which cannot be stolen”

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CODE FOR
HYGIENIC CONDITIONS FOR
FOOD HAWKERS

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Indian Standard

CODE FOR HYGIENIC CONDITIONS FOR FOOD HAWKERS

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Indian Standard
CODE FOR
HYGIENIC CONDITIONS FOR
FOOD HAWKERS

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 19 April 1984, after the draft finalized by the Food Hygiene Sectional Committee, had been approved by the Agricultural and Food Products Division Council.

0.2 Food materials prepared and ready to eat are sold at various places like railway stations, bus terminals, school premises, *MELAS*, road-side *DHABAS* and bazaars by hawkers. It has been often observed that these hawkers do not maintain proper hygienic conditions and there is a considerable scope for improving the hygienic conditions. Unless proper hygienic norms are adopted, the consumption of such foodstuffs from these hawkers, may be a potential health hazard to the consumers. This standard provides guidelines for food hawkers in maintaining optimum hygienic conditions.

0.3 It is expected that this standard will be of considerable assistance to local health authorities in enforcing proper hygienic conditions in the interest of public health.

0.4 This code is subject to the provisions of the *Prevention of Food Adulteration Act, 1954*, and the rules framed thereunder as amended from time to time and other local regulations.

1. SCOPE

1.1 This code prescribes hygienic conditions to be maintained by the food hawkers.

2. HANDLING OF FOOD MATERIAL AND OTHER ASPECTS

2.1 The prepared articles of food shall be kept either in glass, stainless steel, brass or copper utensils of adequate capacity with proper covers. If brass or copper utensils are used they shall be tinned periodically.

However, the acidic products should not be stored in copper vessels. Use of containers made from galvanized sheet shall be avoided.

2.2 All these utensils containing articles of food shall be kept in a glass case of the pattern approved by the concerned health authorities. At no time the articles of food shall be kept exposed to the dust and flies.

2.3 All equipment used for preparation of food shall be thoroughly cleaned with boiling water or chlorinated water (15 to 20 ppm).

2.4 Only stainless steel spoons of sufficient size shall be used for taking out or mixing the articles of food. No article of food shall be touched by hand while taking out or mixing with other articles of food. The spoons shall be kept dry in a suitable container to protect them from dust and flies.

2.5 The articles of food shall be served in stainless steel, china clay, glass dishes or plain white paper dishes. These shall be stored in a suitable container.

2.6 These dishes and spoons shall be washed thoroughly with boiling water or chlorinated water (15 to 20 ppm) immediately before use.

2.7 Paper dishes, paper cups, wooden spoons and straws used for serving food and drinks shall not be reused.

2.8 Potable water shall be stored in a stainless steel, brass or copper receptacle which shall be provided with a tap at the bottom and a tight fitting lid. The receptacle shall be placed on a stand at least two feet high and a bucket shall be provided under the receptacle for collection of waste water. The collected waste water shall be disposed off properly without causing any nuisance.

2.9 The articles of food kept for sale shall be brought from the licensed manufacturer only and name and address of the manufacturer of articles of food stored or kept for sale shall be intimated to the health authorities.

2.10 No article of food which is unwholesome or otherwise unfit for human consumption based on microbiological or chemical examination shall be stored or kept for sale.

2.11 A dust bin of sufficient size shall be provided for collection of refuse and shall be emptied at appropriate intervals in the nearest public dust bin.

3. PERSONAL HYGIENE

3.1 No person suffering from any skin disease or any infectious or contagious disease shall be permitted to sell food items.

3.1.1 It shall be impressed on all the food hawkers that they should notify to the health authorities the cases of fever, sore throat, cough, vomiting, diarrhoea, typhoid, dysentery, boils, cuts, sores and ulcers (however small), discharging ears and notifiable diseases occurring in their own homes and families.

3.2 The hawkers shall keep their finger nails short and clean and wash their hands with soap or detergent and again with plain water before commencing work and after each absence, specially after using sanitary conveniences. The hawkers shall not use any nail polish while serving food. Towels used for drying hands should be clean. No hawkers shall allow his hands or any part of his body or clothing to come in contact with the prepared food items. He should adopt strict hygienic practices so as to avoid adding any microbial contamination to the material.

3.3 The hawkers shall wear clean uniforms (preferably white) or aprons or both and clean washable caps.

3.4 All the hawkers shall be inoculated and vaccinated against the enteric group of diseases as prescribed by the concerned health authorities, and a necessary certificate in this respect should be always available with him for inspection.

3.5 Eating, spitting, nose cleaning or use of tobacco in any form or chewing betel leaves shall be strictly avoided near the food material.

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